

97 Avenue Rd.
Tuesday.
Dear Mrs. Hamiths. -

The
first recipe is the one you
liked so much at Mrs.
Detwiler's and the second
a specialty of wee Pommy's.
We want you and Dr. George
Dorothy and Bob. for tea
Sunday May 6th. in our flat
in the Brighton will phone you
later but do come, tell Dr. George
not to let any eggs poison him
for our party. Affectionately Lexa,

Date Parts.

2 egg whites.

1 c. gran. sugar.

$\frac{3}{4}$ c. flour.

1 c. dates.

1 c. nuts.

1. Beat whites till stiff.
add sugar gradually.
2. Sift in flour. fold in
minced nuts and dates.
3. Spread in shallow.

buttered pans.

4. Bake in slow oven 30-40^{min}
5. Cool in pan. Cut in bars remove, roll in icing sugar.

Date Bread,

- 1 c. chopped dates
- 1 T. baking soda
- $\frac{3}{4}$ c. hot water
- 1 egg yolk & white beaten separately.
- $\frac{3}{4}$ c. gran. sugar.
- 1 T. vanilla
- $\frac{1}{4}$ c. walnuts
- $1\frac{3}{4}$ c. flour.

1. Sprinkle soda over dates
add hot water. stir. cool.
2. Mix yolk. sugar, vanilla
add date mixture -
3. Then add nuts. sift in
flour and fold in beaten
white.
4. Pour into well greased
bread pan
5. Bake in slow oven $1 - \frac{1}{2}$ hr.



The **Margaret Eaton School Digital Collection** is a not-for-profit resource created in 2014-2015 to assist scholars, researchers, educators, and students to discover the Margaret Eaton School archives housed in the Peter Turkstra Library at Redeemer University College. Copyright of the digital images is the property of Redeemer University College, Ancaster, Canada and the images may not be copied or emailed to multiple sites without the copyright holder's express written permission. However, users may print, download, or email digital images for individual non-commercial use. To learn more about this project or to search the digital collection, go to <http://libguides.redeemer.ca/mes>.